## IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of: Asgeir Saebo et al.

Serial No.:

09/271,024

Group No.: 1615

Filed:

03/17/99

Examiner:

Wang

Entitled:

CONJUGATED LINOLEIC ACID COMPOSITIONS

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## PENDING CLAIMS

(As Amended in Response filed on September 10, 2001)

- 5. (Amended three times) A biologically active acylglycerol composition comprising a plurality of acylglycerol molecules wherein the acylglycerol molecules comprise substituents R<sub>1</sub>, R<sub>2</sub>, and R<sub>3</sub> attached at the positions of the OH- groups of a glycerol backbone, and wherein R<sub>1</sub>, R<sub>2</sub>, and R<sub>3</sub> are selected from the group consisting of a hydroxyl group and an octadecadienoic acid, said composition characterized in containing at least approximately 30% t10,c12 octadecadienoic acid, at least approximately 30% c9,t11 octadecadienoic acid, and about less than 1% total of 8,10 octadecadienoic acid, 11,13 octadecadienoic acid and trans-trans octadecadienoic acid at positions R<sub>1</sub>, R<sub>2</sub>, and R<sub>3</sub>, wherein said percentages are peak area percentages as determined by gas chromatography.
- 6. The composition of claim 5, further comprising a food product incorporating said acylglycerol composition.
  - 7. The composition of claim 6, wherein said food product is for human consumption.
- 8. The composition of claim 6, wherein said food product is a feed formulated for animal consumption.
- (Amended three times) A composition comprising a prepared food 13. product containing a biologically active acylglycerol composition comprising a plurality of acylglycerol molecules wherein the acylglycerol molecules comprise substituents R<sub>1</sub>, R<sub>2</sub>, and

 $R_3$  attached at the positions of the OH- groups of a glycerol backbone, and wherein  $R_1$ ,  $R_2$ , and  $R_3$  are selected from the group consisting of a hydroxyl group and an octadecadienoic acid, said composition characterized in containing at least approximately 30% t10,c12 octadecadienoic acid, at least approximately 30% c9,t11 octadecadienoic acid, and about less than 1% total of 8,10 octadecadienoic acid, 11,13 octadecadienoic acid and trans-trans octadecadienoic acid at positions  $R_1$ ,  $R_2$ , and  $R_3$ , wherein said percentages are peak area percentages as determined by gas chromatography.

- 14. The composition of Claim 13, wherein said prepared food product is a bar.
- 15. The composition of Claim 13, wherein said prepared food product is a drink.
- 16. The composition of Claim 13, wherein said prepared food product is a snack food.
- 17. The composition of Claim 13, wherein said prepared food product is a frozen meal.